Food	Limitation (parts per million)	Use
Dressings, nonstandardized.	75	Preservative.
Dried lima beans (cooked canned).	310	Promote color retention.
Egg product that is hard-cooked and consists, in a cylindrical shape, of egg white with an inner core of egg yolk.	[1] 200	Preservative.
Fermented malt beverages.	25	Antigushing agent.
French dressing	75	Preservative.
Legumes (all cooked canned, other than dried lima beans, pink beans, and red beans).	365	Promote color retention.
Mayonnaise	75	Do.
Mushrooms (cooked canned).	200	Promote color retention.
Oleomargarine	75	Preservative.
Pecan pie filling	100	Promote color retention.
Pink beans (cooked canned).	165	Promote color retention.
Potato salad	100	Preservative.
Processed dry pinto beans.	800	Promote color retention.
Red beans (cooked canned).	165	Promote color retention.
Salad dressing	75	Preservative.
Sandwich spread	100	Do.
Sauces	75	Do.
Shrimp (cooked canned).	250	Retard struvite formation; promote color retention.
Spice extractives in soluble carriers.	60	Promote color and flavor retention.
Spreads, artificially colored and lemon-flavored or orange-flavored.	100	Promote color retention.

[1] By weight of egg yolk portion.

(2) With disodium EDTA (disodium ethylenediaminetetraacetate) in the following foods at not to exceed, in combination, the levels prescribed, calculated as anhydrous $C_{10}H_{12}O_8N_2CaNa_2$:

Food	Limitation (parts per million)	Use
Dressings, nonstandardized	75	Preservative.
French dressing	75	Do.
Mayonnaise	75	Do.
Salad dressing	75	Do.
Sandwich spread	100	Do.
Sauces	75	Do.

(c) To assure safe use of the additive:

(1) The label and labeling of the additive container shall bear, in addition to the other information required by the Act, the name of the additive.

(2) The label or labeling of the additive container shall bear adequate use directions to provide a final food product that complies with the limitations provided in paragraph (b) of this section.

(d) In the standardized foods listed in paragraph (b) of this section, the additives are used only in compliance with the applicable standards of identity for such foods.

[42 FR 14491, Mar. 15, 1977, as amended at 48 FR 10815, Mar. 15, 1983; 58 FR 52222, Oct. 7, 1993; 60 FR 33710, June 29, 1995; 65 FR 48379, Aug. 8, 2000]

§ 172.130 Dehydroacetic acid.

The food additive dehydroacetic acid and/or its sodium salt may be safely used in accordance with the following prescribed conditions:

(a) The food additive meets the following specifications:

Dehydroacetic acid: Melting point, 109 °C–111 °C; assay, minimum 98 percent (dry basis).
Sodium salt of dehydroacetic acid: Assay, minimum 98 percent (dry basis).

(b) It is used or intended for use as a preservative for cut or peeled squash, and is so used that no more than 65 parts per million expressed as dehydroacetic acid remains in or on the prepared squash.

(c) The label or labeling of any package of the additive intended for use in food shall bear adequate directions for use to insure compliance with this section.

§ 172.133 Dimethyl dicarbonate.

Dimethyl dicarbonate (CAS Reg. No. 4525–33–1) may be safely used in food in accordance with the following prescribed conditions:

(a) The additive meets the following specifications:

(1) The additive has a purity of not less than 99.8 percent as determined by the following titration method:

PRINCIPLES OF METHOD

Dimethyl dicarbonate (DMDC) is mixed with excess diisobutylamine with which it reacts quantitatively. The excess amine is backtitrated with acid.

APPARATUS

250-milliliter (mL) Beaker
100-mL Graduate cylinder